

## INTAKE PROCEDURE

All applicants are required to:-

1. Study the Brochure and fees structure
2. Submit original certificates for verification
3. Submit original & copy of National ID
4. Sit for written test & Interview( Fee 1,000/=)
5. Fill registration form and pay Ksh 1,000,non-refundable registration fee.
6. Submit 2 passport size photographs (Coloured)
7. Read college rules and regulations.
8. Go for medical check up at approved test units and submit the results.

### Test units:-

- Nairobi Hospital
- Kenyatta National Hospital
- Aga Khan Hospital
- MP Shah Hospital
- Avenue Hospital
- Mater Hospital
- AAR Clinics
- Dr. A.I. Desai's Clinic
- Government Hospitals

9. Fill in medical declaration form
10. Sign rules & regulations acceptance slip & fees payment declaration form.
11. Submit personal accident insurance cover
12. TCCI to give final confirmation.

Confirmed applications to pay deposit latest 2 weeks prior to commencement of the course.

Admission will be reserved for applicants who do not default on deposit/School fees as required.

**Management reserves the right of admission.**



**Payments be made through the Institute's Bank accounts:**

- ◆ **Paramount Universal Bank (Westlands Branch)**  
Pay bill No. **907950**  
Account No. **010002031429**
- ◆ **Standard chartered bank (Westland rd Branch)**  
Pay bill No. **329329**  
Account No. **0102011192600**

**Account name: Top Chefs Culinary Institute**

Registration in progress now, contact the administration for more information.

**Top Chefs Culinary Institute**  
**5<sup>th</sup> Floor, Parklands Plaza,**  
**Muthithi Road, Westlands.**  
**P.O. Box 740-00606,Nairobi**  
**Cell: 0700 691427**

**E-mail: [topchefs@tchefs.com](mailto:topchefs@tchefs.com)**  
**Please visit our**  
**Website: [www.tchefs.com](http://www.tchefs.com)**

And Follow us on Social Media:

**Facebook: [TopChefsCulinaryKenya](https://www.facebook.com/TopChefsCulinaryKenya)**

**X: [@topchefs\\_ltd](https://twitter.com/topchefs_ltd)**

**Instagram: [topchefsculinary](https://www.instagram.com/topchefsculinary)**



# **CULINARY ARTS**

# **PROFESSIONAL**

# **DIPLOMA COURSE**

## **2 - YEAR**

**WE START YOUR CAREER!**

## **DIPLOMA COURSE – 2 YEARS**

### **MODULE DATES**

**INTAKE 25:- 13<sup>TH</sup> JANUARY 2025**

#### **Module 1**

13<sup>th</sup> January — 28<sup>th</sup> March 2025  
Break : 31<sup>st</sup> March – 4<sup>th</sup> April 2025

#### **Module 2**

7<sup>th</sup> April — 20<sup>th</sup> June 2025  
Break : 23<sup>rd</sup> June – 4<sup>th</sup> July 2025

#### **Module 3**

7<sup>th</sup> July –19<sup>th</sup> Sept 2025  
Break : 22<sup>nd</sup> Sept- 26<sup>th</sup> Sept 2025

#### **Module 4**

29<sup>th</sup> Sept – 11<sup>th</sup> Dec 2025  
Break : 15<sup>th</sup>– 2<sup>nd</sup> Jan 2026

**Final Examination : Jan 2026**

#### **Industrial In-training 1**

Jan – 19<sup>th</sup> June 2026  
Break : 22<sup>nd</sup> June 2026 – 3<sup>rd</sup> July 2026

#### **Industrial In-training 2**

July 2026– 18<sup>th</sup> December 2026

**Unforeseen situations like Public Holidays, Christmas Holidays may vary Module timings. (Such may be subject to change without notice)**

## **COURSE –STRUCTURE**

### **Module 1**

Culinary Demonstrations, Culinary practical Cookery, Kitchen Knowledge, Safety & First Aid, Food Knowledge, Hygiene and Food Safety, Industrial Visits & Computer Studies

### **Module 2**

Culinary Demonstrations, Bakery Demonstrations, Culinary practical Cookery & Bakery, Computer Studies, Kitchen Knowledge & Food Knowledge.

### **Module 3**

Culinary Demonstrations, Practical Cookery, Pastry Demonstrations, Practical Pastry, Nutrition, Purchasing & Purchasing Control, Kitchen Cost Control, Kitchen Administration & Computer Studies.

### **Module 4**

Culinary practical Cookery, Pastries & Desserts, Kitchen Maintenance, Menu Planning, Menu Costing & Pricing, Food Legislation

### **Industrial In-training 1 ( 23 Weeks )**

In a commercial Kitchen of a Hotel, Lodge or Restaurant

### **Industrial In-training 2 (23 Weeks)**

**Final Examination — 1 Week**

## **FEES STRUCTURE**

### **Payment Scheme 1**

January 13<sup>th</sup> – ksh. 171,000/-  
March 1<sup>st</sup> – ksh, 171,000/-  
June 1<sup>st</sup> – Ksh. 171,000/-  
October 1<sup>st</sup> – Ksh. 171,000/-

Jan13<sup>th</sup> 2026 – Ksh 152,000/-  
March 1<sup>st</sup> 2026 – Ksh 152,000/-  
June 1<sup>st</sup> 2026 – Ksh 152,000/-

### **Payment Scheme 2**

Each Quarter – Ksh. 76,000/= ( x 15 ) as per Schedule

Course Fee - Ksh 1,140,000 Total

Final Examination Fee: Ksh. 7,000/-

### **GENERAL INFORMATION**

At the start of the course every student must bring the following:

- 2 Pair Chef's Trouser (Chequered black/white)
- 2 to 3 Chef's jackets
- 2 Necktie – white plain
- 2 Aprons – white plain
- 2 Torchons ( Heat cloth )
- 1 Pair of Black Heavy Duty Shoes with thick Grip soles
- 1 small padlock for personal locker

Exact uniform specification should be obtained from the Institute

Students are required to cater for their transport, meals and accommodation expenses